Use & Care Guide
Manual de Uso y Cuidado
English / Español

Models/Modelos: 790.4382*, 790.4392*

Kenmore Elite®

Induction Cooktop

Cubierta de inducción

* = Color number, número de color

P/N 318205600C (0411)
Sears Brands Management Corporation
Hoffman Estates, IL 60179 U.S.A.
www.kenmore.com
www.sears.com

Table of Contents

Warranty 2
Product Record 2
Serial Plate Location 2
IMPORTANT SAFETY INSTRUCTIONS 3-4
Cooktop Features 5
Before Using the Cooktop 6-7
Cooktop Control Pads 8-9
Setting Cooktop Controls 10-12
Accessories 13
General Care & Cleaning 14-15
Before You Call 16
Protection Agreements 17
Sears Service 18

Kenmore Warranty

When installed, operated and maintained according to all instructions supplied with the product, if this appliance fails due to a defect in material and workmanship within one year from the date of purchase, call 1-800-4-MY-HOME® to arrange for free repair.

This warranty applies for only 90 days from the date of purchase if this appliance is ever used for other than private family purposes.

This warranty covers only defects in material and workmanship. Sears will NOT pay for:

1. **Cracks in a ceramic glass cooktop that are not a result of thermal shock.**
2. **Stains and scratches on a ceramic glass cooktop resulting from accident or improper operation or maintenance.**
3. **Expendable items that can wear out from normal use, including but not limited to filters, belts, light bulbs, and bags.**
4. **A service technician to instruct the user in correct product installation, operation or maintenance.**
5. **A service technician to clean or maintain this product.**
6. **Damage to or failure of this product if it is not installed, operated or maintained according to the all instructions supplied with the product.**
7. **Damage to or failure of this product resulting from accident, abuse, misuse or use for other than its intended purpose.**
8. **Damage to or failure of this product caused by the use of detergents, cleaners, chemicals or utensils other than those recommended in all instructions supplied with the product.**
9. **Damage to or failure of parts or systems resulting from unauthorized modifications made to this product.**

Disclaimer of implied warranties; limitation of remedies

Customer's sole and exclusive remedy under this limited warranty shall be product repair as provided herein. Implied warranties, including warranties of merchantability or fitness for a particular purpose, are limited to one year or the shortest period allowed by law. Sears shall not be liable for incidental or consequential damages. Some states and provinces do not allow the exclusion or limitation of incidental or consequential damages, or limitation on the duration of implied warranties of merchantability or fitness, so these exclusions or limitations may not apply to you.

This warranty applies only while this appliance is used in the United States or Canada.

This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

Sears Brands Management Corporation, Hoffman Estates, IL 60179
Sears Canada Inc., Toronto, Ontario, Canada M5B 2B8

Product Record

In this space below, record the date of purchase, model and serial number of your product. You will find the model and serial number printed on the serial plate. This serial plate is located under the cooktop. **See bottom** of this page for the serial plate location.

Model No. _____

Serial No. _____

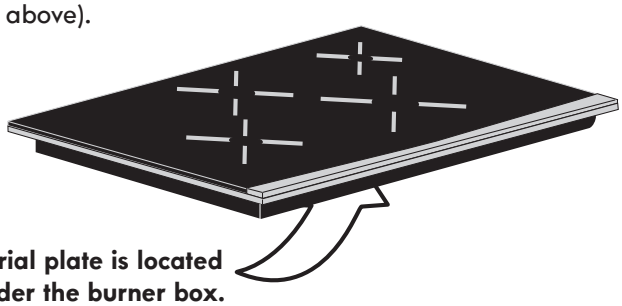
Date of purchase _____

Save these instructions and your sales receipt for future reference.

Serial Plate Location

You will find the model and serial number printed on the serial plate. The serial plate is located under the cooktop.

Please see the illustration for exact location. Remember to record the serial number for future reference (See Product Record above).



Serial plate is located under the burner box.

IMPORTANT SAFETY INSTRUCTIONS

Read all instructions before using this appliance. Save these instructions for future reference.
This manual contains important safety symbols and instructions. Please pay attention to these symbols and follow all instructions given.

⚠ WARNING This symbol will help alert you to situations that may cause serious bodily harm, death or property damage.

⚠ CAUTION This symbol will help alert you to situations that may cause bodily injury or property damage.

This unit has been tested and found to comply with the limits for a class B digital device, pursuant to Part 18 of the FCC rules. These limits are designed to provide reasonable protection against harmful interference in a residential installation. This unit generates, uses and can radiate radio frequency energy and, if not installed and used in accordance with the instructions, may cause harmful interference to radio communications. However there is no guarantee that interference will not occur in a particular installation. If this unit does cause harmful interference to radio or television reception, which can be determined by turning the unit off and on, the user is encouraged to try to correct the interference by one or more of the following measures:

- Reorient or relocate the receiving antennae.
- Increase the distance between the unit and receiver.
- Connect the unit into an outlet or a circuit different from that to which the receiver is connected.

⚠ CAUTION Persons with a pacemaker or similar medical device should exercise caution using or standing near an induction unit while it is in operation, as the electromagnetic field may affect the working of the pacemaker or similar medical device. It would be advisable to consult your Doctor or the pacemaker or similar medical device manufacturer about your particular situation.

- **Remove all tape and packaging before using the appliance.** Destroy the carton and plastic bags after unpacking the appliance. Never allow children to play with packaging material. Do not remove the model/serial plate attached to the cooktop.
- **Proper Installation. Be sure your appliance is properly installed and grounded by a qualified technician in accordance with National Electrical Code ANSI/NFPA No.70-latest edition and local code requirements.** Install only per installation instructions provided in the literature package for this appliance.
- Know how to disconnect the electrical power to the appliance at the circuit breaker or fuse box in case of an emergency.
- **User Servicing—Do not repair or replace any part of the appliance unless specifically recommended in the manuals.** All other servicing should be done only by a qualified technician to reduce the risk of personal injury and damage to the cooktop. Sears Parts & Repair is the recommended repair service for this appliance.
- **Never modify or alter the construction of an appliance by removing panels, wire covers or any other part of the product.**

⚠ WARNING Stepping or leaning on this cooktop can result in serious injuries and may also cause damage to the cooktop. Do not allow children to climb or play around the cooktop.

- **Storage on Appliance. Flammable materials should not be stored near surface units.** This includes paper, plastic and cloth items, such as cookbooks, plasticware and towels, as well as flammable liquids. Do not store explosives, such as aerosol cans, on or near the appliance. Flammable materials may explode and result in fire or property damage.

⚠ CAUTION Do not store items of interest to children in the cabinets above the appliance. Children climbing on the cooktop to reach items could be seriously injured.

- **Do not leave children alone. Children should not be left alone or unattended in the area where an appliance is in use.** They should never be allowed to sit or stand on any part of the appliance.

⚠ CAUTION DO NOT TOUCH COOKING ZONES OR AREAS NEAR THESE SURFACES. Cooking zones may be hot from residual heat even though they are dark in color. Areas near Cooking Zones may become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials touch these areas until they have had sufficient time to cool.

⚠ WARNING Never use your appliance for warming or heating the room.

IMPORTANT SAFETY INSTRUCTIONS

- **Wear Proper Apparel. Loose-fitting or hanging garments should never be worn while using the appliance.** Do not let clothing or other flammable materials contact hot surfaces.
- **Do Not Use Water or Flour on Grease Fires. Smother the fire with a pan lid, or use baking soda, a dry chemical or foam-type extinguisher.**
- **When heating fat or grease, watch it closely.** Fat or grease may catch fire if allowed to become too hot.
- **Use Only Dry Potholders. Moist or damp potholders on hot surfaces may result in burns from steam.** Do not let the potholders touch hot heating surface units. Do not use a towel or other bulky cloth instead of a potholder.
- **Do Not Heat Unopened Food Containers. Buildup of pressure may cause the container to burst and result in injury.**

IMPORTANT INSTRUCTIONS FOR USING YOUR COOKTOP

- **Know which touch key pad controls each surface unit of the cooking zones.**
- **Clean the appliance regularly to keep all parts free of grease that could catch fire.** Exhaust fan ventilation hoods and grease filters should be kept clean. Do not allow grease to accumulate on hood or filter. Greasy deposits in the fan could catch fire. When flaming food under the hood, turn fan on. Refer to hood manufacturer's instructions for cleaning.
- **Use Proper Pan Size**. This appliance is equipped with one or more cooking zones of different sizes. Select utensils having flat bottoms large enough to cover the cooking zones. The pan detection sensors will not allow the affected cooking zone to operate without a pan sufficient size present.
- **Utensil Handles Should Be Turned Inward from Edges of Cooktop and Should Not Extend Over Adjacent cooking zones**. To reduce the risk of burns, ignition of flammable materials, and spillage due to unintentional contact with the utensil.
- **Never Leave Surface Units Unattended at a Hi Heat Settings.** Boilovers cause smoking and greasy spillovers that may ignite, or a pan that has boiled dry may melt.
- **Protective Liners**. Do not use aluminum foil to line any part of the appliance. Only use aluminum foil as recommended for baking if used as a cover placed on the food. Any other use of protective liners or aluminum foil may result in a risk of electric shock or fire or short circuit.
- **Glazed Cooking Utensils**. Only certain types of glass, glass/ceramic, ceramic, earthenware, or other glazed utensils are suitable for range top service without breaking due to the sudden change in temperature. Check the manufacturer's recommendations for cooktop use.
- **Ventilating hood.** The ventilating hood above your cooking surface should be cleaned frequently, so the grease from cooking vapors does not accumulate on the hood or filter.
- **Do Not Use Decorative Surface Element Covers.** If an element is accidentally turned on, the decorative cover will become hot and possibly melt. Burns will occur if the hot covers are touched. Damage may also be done to the appliance.
- **Do Not Clean or Operate a Broken Cooktop.** If cooktop should break, cleaning solutions and spillovers may penetrate the broken cooktop and create a risk of electric shock. Contact a qualified technician immediately.
- **Clean Cooktop with Caution.** If a wet sponge or cloth is used to wipe spills on a hot cooking area, be careful to avoid a steam burn. Some cleaners can produce harmful fumes if applied to a hot surface.
- **Do Not Place Hot Cookware on Cold Cooktop Glass.** This could cause glass to break.
- **Do not slide pans across the cooktop surface.** They may scratch the cooktop surface.
- **Do not let pans boil dry.** Pans that boil dry may permanently damage the cooktop by breaking, fusing to, or marking it. (This type of damage is not covered by your warranty).

IMPORTANT SAFETY NOTICE

The California Safe Drinking Water and Toxic Enforcement Act requires the Governor of California to publish a list of substances known to the state to cause cancer, birth defects or other productive harm, and requires businesses to warn customers of potential exposure to such substances.

Cooktop Features

READ THESE INSTRUCTIONS CAREFULLY BEFORE USING THE COOKTOP

⚠ CAUTION The Cooking Zones may appear to be cool while turned ON and after they have been turned OFF. **The glass surface may be HOT** from residual heat transferred from the cookware and burns may occur.

1. Left Rear Cooking Zone
2. Left Bridge Cooking Zone
3. Left Front Cooking Zone
4. Right Front Cooking Zone

4A. Center Rear Cooking Zone (Fig. 2)

5. Right Rear Cooking Zone

6. Main Cooktop Controls
7. Left Rear Cooking Zone Control Pads
8. Left Front Cooking Zone Control Pads
9. Right Rear Cooking Zone Control Pads
10. Right Front Cooking Zone Control Pads
11. Center Rear Cooking Zone Control Pads (Fig. 2)

12. Cooktop Power Indicator LED Light
13. Cooktop Power Key Pad
14. Controls Lockout Indicator LED Light
15. Controls Lockout Key Pad
16. Minute Timer Power Key Pad
17. Minute Timer Down Arrow Key pad
18. Minute Timer Up Arrow Key pad
19. Main Control Display Window

20. Element On/Off Indicator LED Light
21. Element On/Off Key Pad
22. Power Boost Indicator LED Light
23. Power Boost Key Pad
24. Decrease Power Key Slew pads (One for each cooking zone)
25. Warm & Hold Setting Key Pad
26. Increase & Decrease Slider Zone pads (One for each cooking zone)
27. Increase Power Key Slew pads (One for each cooking zone)
28. Cooking Zone Power Level Display (One for each cooking zone)
29. Power Level Indicator LED Lights (One for each cooking zone)

30. "Induction-ready" Griddle Plate

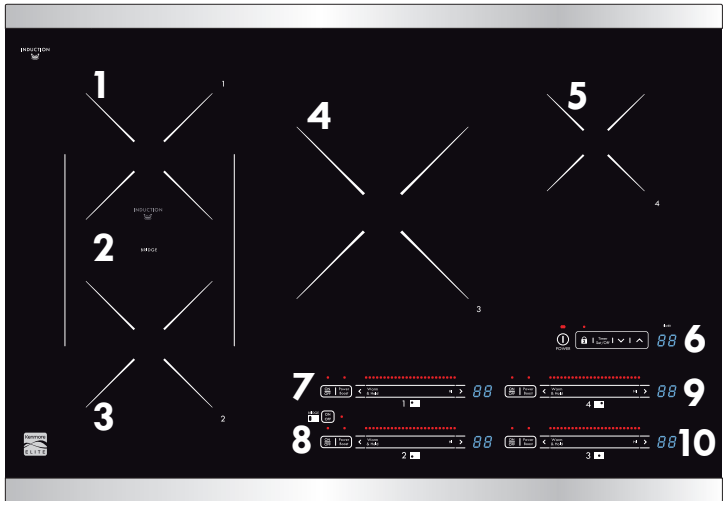


Fig. 1 - 30" Model

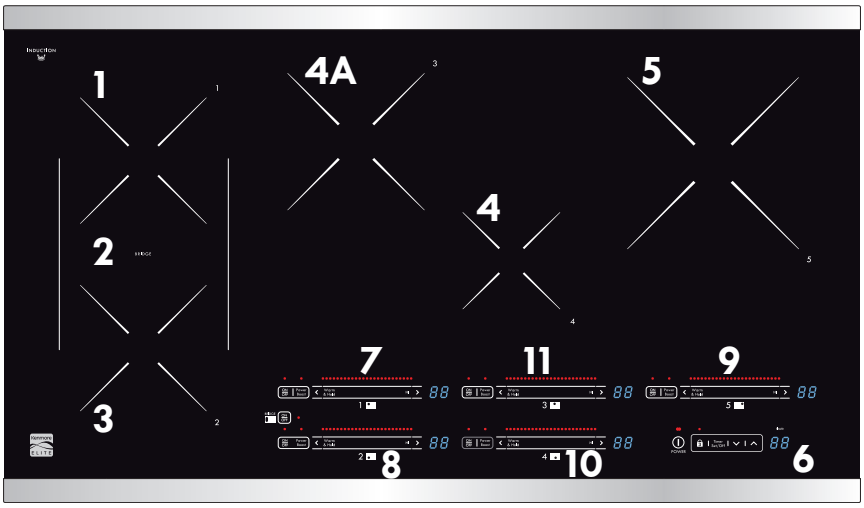


Fig. 2 - 36" Model

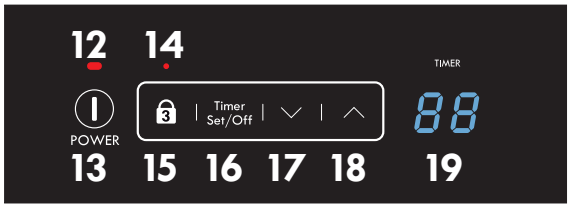
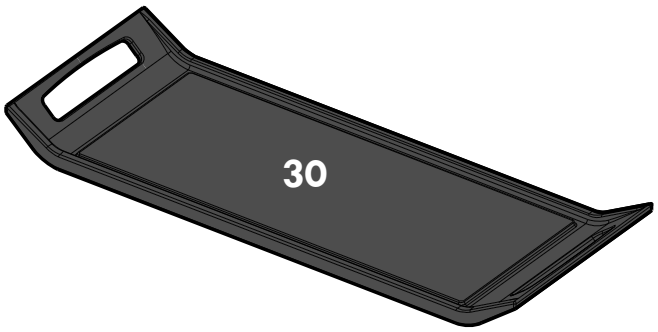


Fig. 3 - 6 Main Cooktop Controls



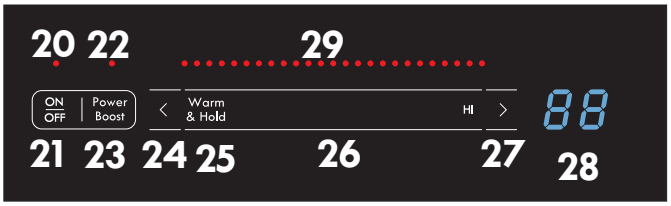


Fig. 4 - 7 8 9 10 & 11 Single Element Controls (at 4 or 5 locations)

Before Using the Cooktop

Induction Cooktop Features

A COOLER COOKTOP - A unique feature of the Induction Cooktop is whether turned ON or OFF, the cooktop surface remains cooler than standard ceramic cooktops.

⚠ CAUTION The Cooking Zones may appear to be cool while turned ON and after they have been turned OFF. But the glass surface may be HOT from residual heat transferred from the cookware and burns may occur.

MAGNETIC DETECTOR - The coil sensor automatically detects if a pan is magnetic; if it is not, the Cooking Zone will not activate.

PAN SIZE DETECTION - The pan detection sensor automatically adapts the size of Cooking Zones to the pan sizes in use.

EFFICIENT - Induction cooking heats faster while using less energy. Induction power boils more quickly and simmers more evenly.

Use the Correct Cookware Type

The magnetic Cooking Zone sensors located below the cooktop surface require the use of cookware made with magnetic material in order to start the heating process on any of the Cooking Zones.

When purchasing pans, look for cookware specifically identified by the manufacturer for use with Induction cooktops. If you are not sure, use a magnet to test whether the cookware type will work. If a magnet sticks to the bottom of the cookware, the material type is correct for Induction cooking (Fig. 5).

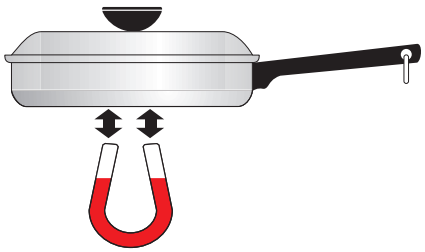


Fig. 5

It is recommended to always use heavier high quality stainless steel cookware on your Induction Cooktop surface. This will greatly reduce the possibility of developing scratches on the ceramic surface.

Even quality cookware can scratch the cooktop surface, especially if cookware is slid over the ceramic cooktop surface without being lifted up. Over time sliding **ANY** type of cookware over the ceramic cooktop will likely alter the overall appearance of the cooktop. Eventually the buildup of scratches will make cleaning the surface difficult and degrade the overall appearance of the cooktop.

Use Quality Cookware in Good Condition

The cookware used with the Induction Cooktop should have flat bottoms that make good contact with the entire surface of the Cooking Zone. Check for flatness by rotating a ruler across the bottom of the cookware (See Fig. 6). Be sure to follow all the recommendations for using cookware as shown on pages 6 & 7.

Fig. 6

Also remember to:

- Use cookware made with the correct material type for Induction Cooking (Fig. 5).
- Use quality cookware with heavier bottoms for better heat distribution allowing for more even cooking results.
- The pan size should match the amount of food being prepared.
- **Do not let pans boil dry.** This may cause permanent damage in the form of breakage, fusion, or marring that can affect the ceramic cooktop. (This type of damage is not covered by your warranty).
- Do not use dirty pans with grease buildup. Always use pans that are easy to clean after cooking.

⚠ CAUTION The Cooking Zones may appear to be cool while turned ON and after they have been turned OFF. **But the glass surface may be HOT** from residual heat transferred from the cookware and burns may occur.

⚠ CAUTION DO NOT TOUCH HOT COOKWARE or PANS directly with hands. Always use oven mitts or pot holders to protect hands from burns.

⚠ CAUTION DO NOT SLIDE Cookware across the cooktop surface. Doing so may permanently damage the appearance of the ceramic cooktop.

Prior to using your cooktop for the first time, apply the recommended cooktop cleaning creme (on the web visit **www.sears.com** for replacement cleaner, item number 40079) to the ceramic surface. Buff with a non-abrasive cloth or no-scratch cleaning pad. This will make cleaning easier when soiled from cooking. The special cooktop cleaning creme leaves a protective finish on the glass to help prevent scratches and abrasions.

Before Using the Cooktop

Induction Cookware Recommendations

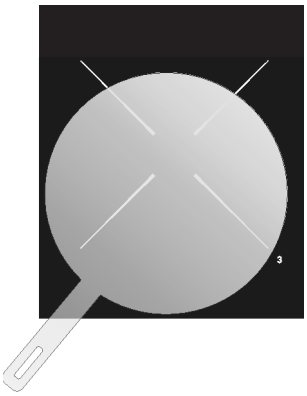
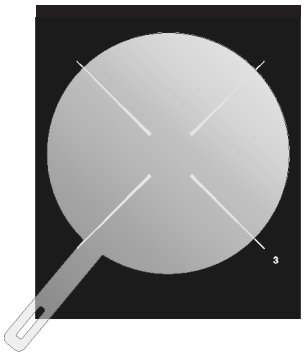
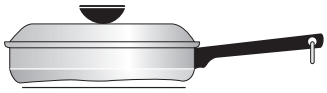
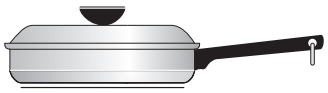
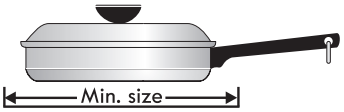
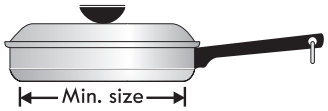
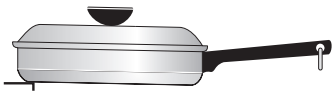
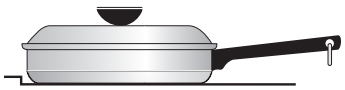
INCORRECT	CORRECT
	
• Cookware not centered on Cooking Zone surface.	• Cookware centered correctly on Cooking Zone surface.
	
• Curved or warped pan bottoms or sides.	• Flat pan bottom & straight sides.
	
• Pan does not meet the minimum size required for the Cooking Zone used (Figs. 8 & 9).	• Pan size meets or exceeds the recommended minimum size for the Cooking Zone (Figs. 8 & 9).
	
• Pan bottom rests on cooktop trim or does not rest completely on the cooktop surface.	• Pan rests completely on the Cooktop surface.
• Heavy handle tilts pan.	• Pan is properly balanced.

Fig. 7

PLEASE NOTE- ANY one of the incorrect conditions listed above may be detected by the sensors located below the ceramic cooktop surface. If the cookware meets any of these incorrect conditions, one or more of the Cooking Zones will not heat indicated by a flashing power level display. Correct the problems before attempting to reactivate the cooktop.

Minimum Pan Size Requirements

NOTE: Pan bottoms should not extend more than ½" (13mm) beyond outer Cooking Zone (Induction).

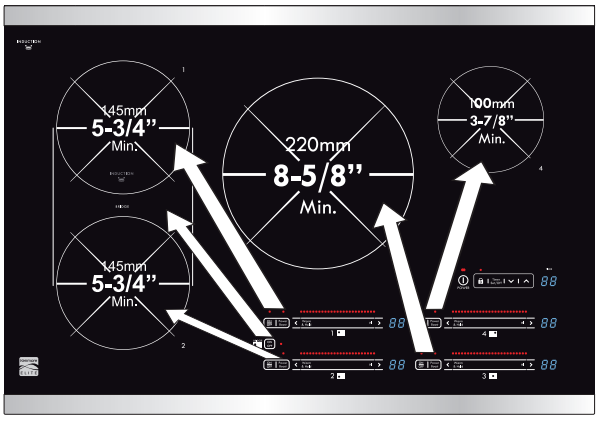


Fig. 8

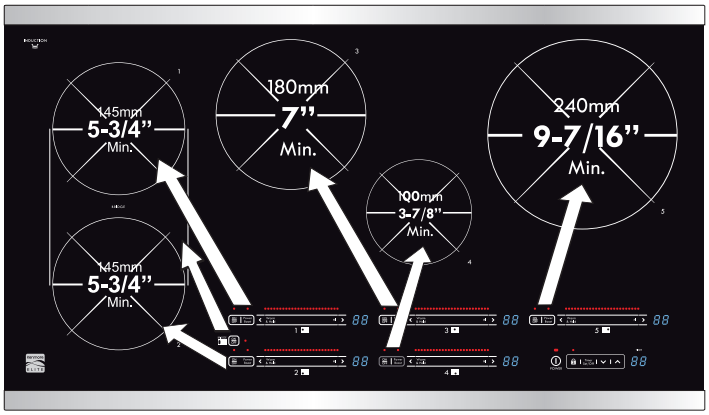


Fig. 9

The Cooking Zones available on the Induction Cooktop require a **MINIMUM** pan size to be used at each location (Figs. 8 & 9).

The outer tip of each Cooking Zone cross-hair is helpful to determine the pan **MAXIMUM** size. After centering the cookware on the cooktop, make sure the cookware does not extend more than 1/2" beyond the outer tip of cross-hair of the Cooking Zone. The pan must make FULL contact on the glass surface without the bottom of the pan touching the metal cooktop trims.

NOTE: If a pan made of the correct material is centered properly on any of the active Cooking Zones but is TOO SMALL, the affected Cooking Zone display will flash the power level and the pan will not heat.

Cooktop Control Pads

Using the Touch Control

Be sure that your finger is placed in the center of the touch pad. If the finger is not placed on the center of a pad, the cooktop may not respond to the selection made.

Lightly contact the pad with the flat part of your entire fingertip. Do not just use the narrow end of your fingertip.

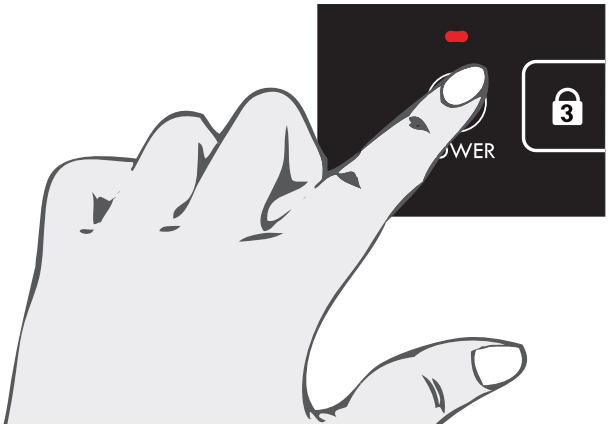


Fig. 10

Cooktop Power Pad

The Cooktop POWER key pad activates the entire Cooktop. To power the cooktop, touch and hold the POWER key pad for 2 seconds. A beep will sound and the Power LED will glow (Fig. 12). The cooktop will be in a ready mode for 10 seconds. If no other key pads are touched the Cooktop Main POWER will turn OFF automatically.

To turn the Main Power OFF touch and hold the Main POWER key pad for 1 second. A beep will sound and the Power LED will turn OFF (Fig. 11).

Fig. 11

Fig. 12

Controls Lock Pad

This feature allows the cooktop to be locked only when the cooktop is switched to OFF.

To turn ON the Controls Lock feature, touch and hold the LOCK key pad for 3 seconds. A beep will sound and the Lock LED will glow (Fig. 14). Once locked, no other displays will glow and no Cooking Zones will activate (Except the hot surface message “HE” if the zone is hot).

To turn the Controls Lock OFF, touch and hold the LOCK key pad for 3 seconds. A beep will sound, the Lock LED will turn OFF (Fig. 13) and the cooktop may be used normally.

Fig. 13

Fig. 14

Minute Timer

The Minute Timer feature may be useful in the kitchen if a recipe calls for keeping track of time. This feature will keep track of time from 1 to 99 minutes. The display located to the left of the Timer UP/DOWN arrow key pads will begin to count down minutes once set.

Fig. 15

To Set the Minute Timer:

1. Start the cooktop timer by touching the “Timer Set/Off” pad. Touching and releasing the ^ or the v key pads will increase or decrease the Minute Timer setting by 1 minute with each key press (up to 99 minutes). You may also hold the ^ or v key to slew the time to your designated time.
2. Once the Timer display the desired amount of time, release the ^ or v arrow key pads. The timer will display the time remaining in minutes within the countdown process. During the last 60 seconds, the timer will countdown in seconds.

   Note: After the timer is set, it is normal for the displayed value to automatically go down by one minute. This is due to the fact that the display only shows the minutes remaining and does not show the countdown process in the back ground. For example when setting the timer for 3 minutes, the timer will start counting down at 02 min 59 seconds, but the timer display will only show 02 minutes, not the remaining seconds.

   Once the Minute Timer reaches 00, it will flash and a long beep will sound every 5 seconds indicating that the time is up. The Minute Timer will keep beeping until the “Timer Set/Off” key pad is touched.

To Cancel the Minute Timer:

At any time to cancel the minute timer, press the Timer Set/Off pad.

Cooktop Control Pads

Using the Slider Zone Control

The Slider zone control is a new and innovative way to set your cooking zone power. Heat is controlled by just the touch of a finger, resulting in a clean look uncluttered by knobs or dials. These controls are intuitive, precise and very stylish. Three methods of setting these controls are available for a better ease of use.

Powering On/Off the Cooking Zone

Once the cooktop is active, touch the Cooking Zone On/Off pad (Fig. 16) to activate the slider zone control.

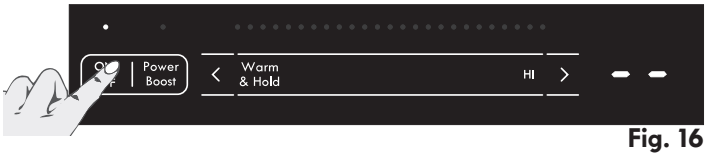


Fig. 16

Setting the Warm & Hold Feature

When the cooking zone is on, press the Warm & Hold pad (Fig. 17) to keep food at serving temperature.

Fig. 17

Setting the Power Boost Feature

Your induction cooktop is equipped with a power boost feature on each cooking zone. The power boost is used to bring large quantities of water or food to cooking temperature at the fastest speed possible. The power boost feature will give you up to 139% power output for a maximum of 10 minutes on most inductors (except for the right cooking zone on the 36" model which gives you 6 minutes of power boost). After 10 (or 6) minutes, the cooking zone will continue to heat at Hi position.

To turn ON the power boost feature:
Press the Power Boost pad, Pb will appear in the display (Fig. 18) and the power boost LED will glow as long as your zone is on.

To turn OFF the power boost feature:
Touch the < or select directly the position desired in the slider touch area.

Fig. 18

Using the Slider Zone Control

Method 1

Slide your finger in the slider touch area (Fig. 19).

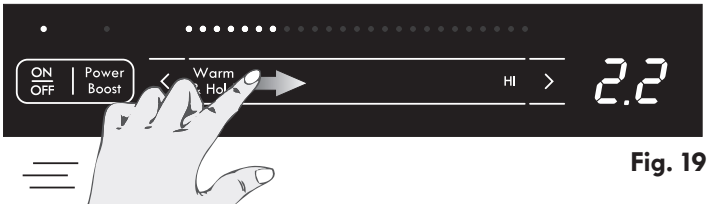


Fig. 19

Method 2

Directly touch any position in the slider touch area (Fig. 20).

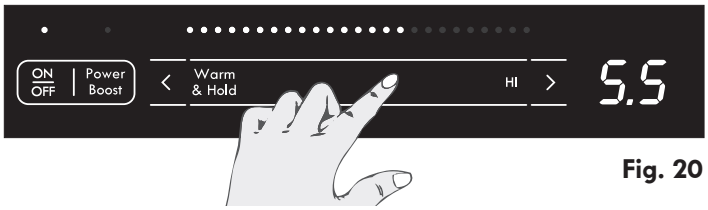


Fig. 20

Method 3

Touch < or/and > slew pads for precise power value setting. At startup, pressing < will set the control at Low (Fig. 21) and pressing > will set it at Hi (Fig. 22).

Fig. 21

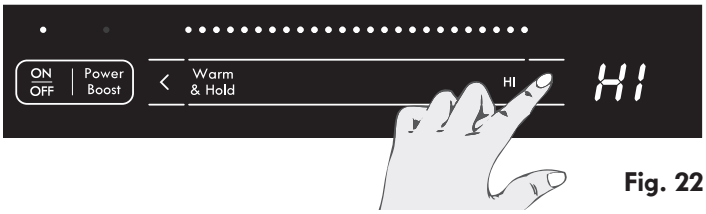


Fig. 22

Zone Control Power levels

Over 25 power levels are available with the slider controls. Here are the exact positions for those precise settings (Fig. 23).

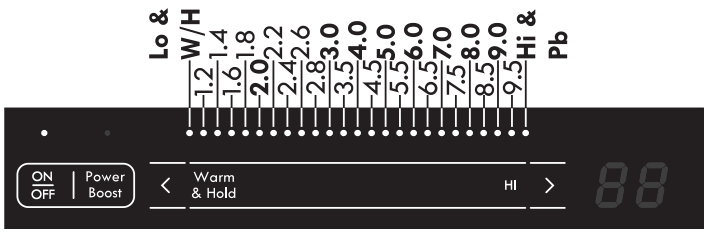


Fig. 23

Setting Cooktop Controls

Operating the Cooking Zones

The Induction cooktop has Cooking Zones designed for cookware of various sizes. Be sure to place cookware that meets the minimum and maximum pan size requirements (Figs. 8 & 9) for the Cooking Zone desired and is best for the amount of food being prepared. Place the cookware with the prepared food on the Cooking Zone **BEFORE** setting any of the Cooktop controls.

To Turn ON one or more of the Cooking Zones:

1. Place the prepared food using the correct type and size cookware on the desired Cooking Zone. Be sure to center the cookware on the Cooking Zone.
2. Touch and hold the POWER key pad for 2 seconds (or until a beep sounds). The Power LED located above the POWER key pad will turn ON. **NOTE:** If no other key pad is touched within 10 seconds the request to Power ON the cooktop will clear.
3. To start one or more of the Cooking Zones lightly touch the ON/OFF key pad for the Cooking Zones needed. A beep will sound and the chosen Cooking Zone display will show **"- -"** (Fig. 16) indicating no power level for the Zone has been set yet. **NOTE:** If no other key pad is touched within 10 seconds the request to Power ON the Cooktop Zone will clear.
4. Set the desired power level for the Cooking Zone by using one of the three methods explained earlier. If the > key pad (Fig. 22) is touched the Cooking Zone will start at HI power level (the Cooking Zone display will indicate **HI**). If the < key pad (Fig. 21) is touched once the Cooking Zone will start at the low power level (the Cooking Zone display will show **"Lo"** and the control will beep once). **PLEASE NOTE:** If the cookware requirements for the Cooking Zone (See pages 6 & 7) are not met the sensors will detect a problem and the display will flash with the power level in the affected Cooking Zone display. Any problems must be corrected before proceeding.

NOTE: Touch once, or repeatedly touch the < or > key pads to adjust or scroll through power levels at any time during the cooking process (To scroll through the power levels quickly touch and hold the < or > key pads until the power level desired is reached). Once the Cooking Zone power level has been set the food will begin to heat at that level until the power level is manually changed.

To Turn OFF the Cooking Zones:

1. Once cooking is complete, touch the ON/OFF key pad to turn the Cooking Zone OFF.
2. The corresponding Cooking Zone ON/OFF LED located above the ON/OFF key pad will turn OFF. A beep will sound and the chosen Cooking Zone display will turn off. If no other key pads are touched the Cooking Zone will shut OFF.
3. When any Cooking Zone is OFF, the corresponding Cooking Zone display may show *HE* if the Cooking Zone temperature is HOT. The display will continue to indicate *HE*, and even if the Cooktop is switched OFF the display will continue to indicate *HE* as long as the cooking zone remains HOT.

⚠ CAUTION The Cooking Zones may appear to be cool while turned ON and after they have been turned OFF. **But the glass surface may be HOT** from residual heat transferred from the cookware and burns may occur if surface is touched.

Operating the Bridge Cooking Zones

The bridge mode joins the two left cooking zones together. To use the bridge cooking zone, both left side cooking zone should be off. Press the Bridge ON/OFF key pad (Fig. 24), the bridge indicator light will turn on (Fig. 24). Adjust the power setting by using left front or left rear cooking zone control. To exit Bridge mode, press the Bridge ON/OFF key pad, the bridge indicator light will turn off.

NOTE: Power Boost is not available when bridge mode is active.

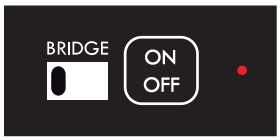


Fig. 24

Setting Cooktop Controls

Power Level Settings

The Cooking Zones have separate Power Level displays. Once active, the Cooking Zones will provide 25 Power Levels to choose from. These include Hd, *LO*, *1.2*, *1.4*, *1.6*, *1.8*, *2.0*, *2.2*, *2.4*, *2.8*, *3.0*, *3.5*, *4.0*, *4.5*, *5.0*, *5.5*, *6.0*, *6.5*, *7.0*, *7.5*, *8.0*, *8.5*, *9.0*, *9.5*, *HI*, Pb. The highest setting of Pb or "**Power Boost**" provides up to 139% power for 10 minutes (except for the right cooking zone on the 36" model which gives you 6 minutes of power boost). Each key pad touch (or just holding down the Power Level key pad) will scroll through all the available power levels for any Cooking Zone quickly.

Preheat Recommendations

When preheating a pan on the cooktop always watch carefully. Whenever using the cooktop, always pay attention to any items cooking and remain attentive until the cooking process is complete.

Keep in mind that induction may decrease the amount of time required to preheat a cooking utensil.

Residual Heat

Once any Cooking Zone has been used for cooking and turned OFF, and if the cooktop surface temperature on any of the Cooking Zones is still too HOT, *HE* will appear in the display of the affected Cooking Zone. The *HE* will continue to display if the temperature is still too HOT.

Important operating notes

- Fluids spilled or objects lying on the controls area of the cooktop may cause the cooktop to display an error code and turn OFF while cooking. Clean the spills or remove the objects from the cooktop.
- Be sure the cooktop vent holes are NOT blocked. If the vent holes are blocked the cooktop internal sensor may shut OFF the cooktop to avoid overheating the appliance.
- If the cookware or pan is moved from the center of any active Cooking Zone for any reason, a sensor will detect the situation and the cookware will no longer heat. The affected Cooking Zone display will flash the power level set for the Cooking Zone. The Cooking Zone will remember the power level setting for up to 3 minutes before the Cooking Zone will automatically shut OFF.

Pan Detection

All Cooking Zones will provide a Pan Detection message. If a Cooking Zone is turned ON and no pan is detected, or the pan has been moved or is not centered correctly, or is not made of magnetic material, the power level will flash in the affected Cooking Zone display. If no pan is detected, no heat will be generated and the cooking zone will turn off after 3 minutes.

Error Codes Display Message

The control display will show C then XX and if the surface is hot it will show C then XX then HE and then it will repeat. For service, call **1-800-4-MY-HOME®**.

Setting Cooktop Controls

Power Sharing

In order to give you more flexibility, your induction cooktop is equipped with more cooking zones than the number of induction generators. Each of those generators is assigned to power a specific cooking zone (Fig. 25). One or two cooking zones are assigned to each generator. To be able to give you access to the highest power ratings, the generator will focus its power onto only one cooking zone. If you use more than one cooking zone at high power on the same generator, the generator will need to **share** its power to both cooking zones, thus lowering the power level of one of the cooking zones.

When you are **sharing** power (cooking in both zones), the last zone set will cook at the power setting you selected. The other zone will experience a slight decrease from its power setting if both zones are set high enough.

Depending on the size of your cooktop, 2 or 3 sections are available:

- The 30" cooktop is equipped with 4 cooking zones within 2 sections.
- The 36" cooktop is equipped with five cooking zones within 3 sections. **Note** that on the 36" cooktop the right cooking zone has its own section and will not share its power.

To get the highest power output from your cooking zones, cook with only one cookware per heating section. If you need to use most of your cooking zones at once, start your cooking process on only one cooking zone within the heating section and then add your second cookware on the second cooking zone when the first one has already reached its cooking temperature.

Remember to select the power setting last for the cooking zone you want to maintain at full power or set the altered power to where you want it.

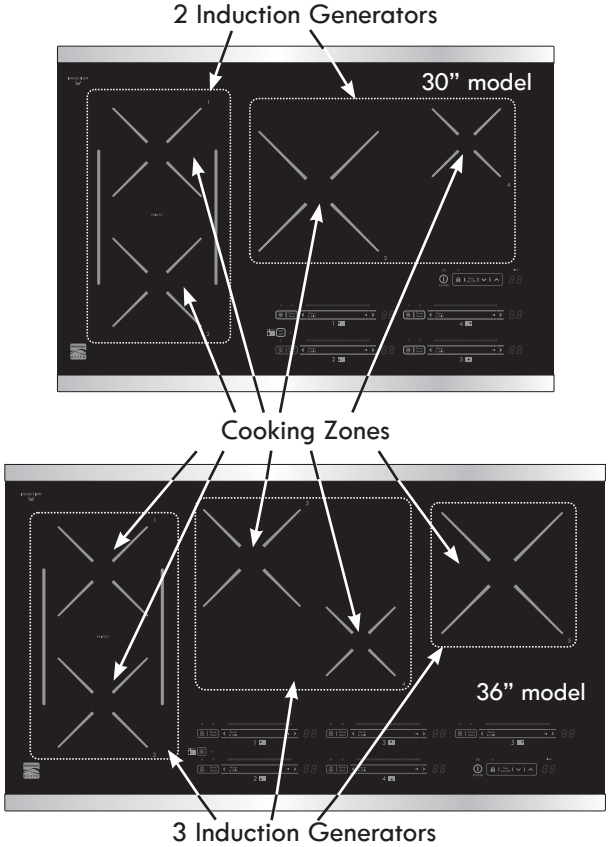


Fig. 25

Operational Noises

The electronics generating the induction fields are pretty much noiseless but they do produce heat at high power level. A soft-sounding cooling fan activates when the unit is running multiple cooking zones at once or when a cooking zone is set at very high power settings.

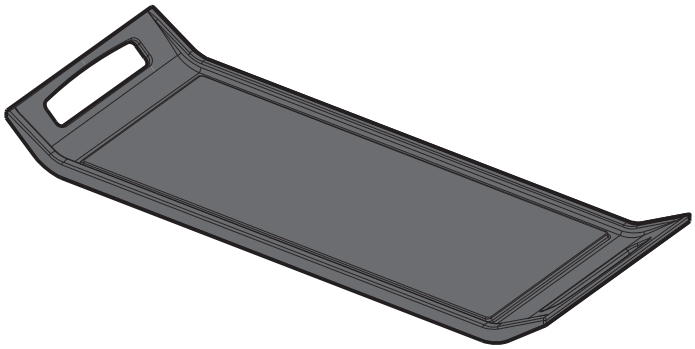
The buzzing sound you could hear from your cooktop is not coming from the electronics but from the cookware you are using. Here are some causes of this noise:

- Most induction-ready cookware are made of several layers of materials. An encapsulated steel layer is usually used to harness the induction field and transform it into heat, which is then transferred to the other materials by radiant energy. The induction field will cause the steel layer to vibrate against the other materials in which it is encapsulated. This is the most common cause of noise from the induction process. This buzzing only happens at the higher power level settings. Note that high quality cookware manufacturers weld this steel layer in place which lowers or cancel this noise.
- Light weight cookware may also vibrate. We recommend using heavy weight quality cookware.
- Cookware with warped bottoms can vibrate on the ceramic glass surface at high power settings.
- **⚠ CAUTION** The power output of your induction cooktop is capable of warping an empty pan. Never use the higher power settings on an empty pan. Even the highest quality cookware is vulnerable to warping.
- Riveted handles on cookware can also cause buzzing sounds from the vibrations.
- Solid cast iron and enamelware cookware should not emit any noise. Top quality cookware made of several layers should also be relatively quiet.

Accessories

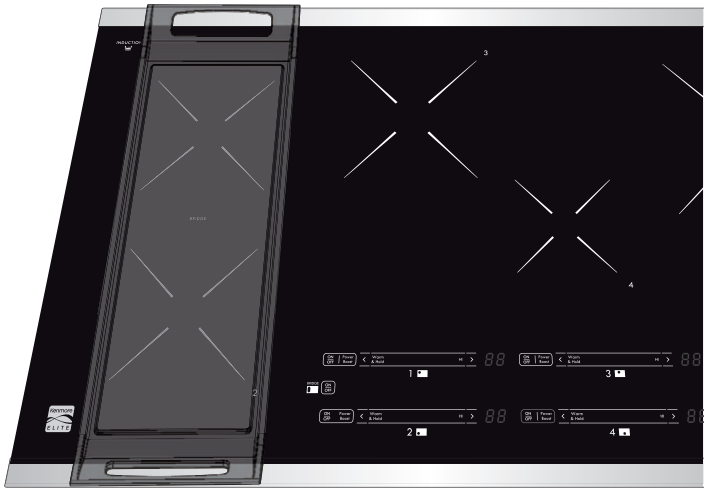
Using the Griddle Plate

The griddle is intended for direct food cooking. Do not use pans or other cookware on the griddle.



Griddle Plate
Fig. 26

Always center the griddle over the bridge cooking zone as illustrated below. Be sure the griddle is positioned correctly and stable before use.



Correct Position for Griddle Plate
Fig. 27

IMPORTANT NOTE: If the griddle setting is left on HI for 10 minutes or longer, the cooking zone could automatically shut down to protect it from overheating and will display HE. When trying to use the cooktop, C63 and C64 error code will be displayed. If this occurs, let the griddle and cooking zone cool down (approximately 15 minutes) until cooktop can be used again. Please use the recommended cooking chart when using the griddle.

Recommended Cooking Settings for Griddle Plate

Eggs	Preheat on Hi for 2 mins.
	Cook using power setting 5.
Sausages, Bacon or Beef Patties	Preheat on Hi for 3 mins.
	Cook using power setting 5.
Pancakes	Preheat on Hi for 3 mins.
	Cook using power setting 6.

⚠ CAUTION

Placing the griddle's rubber feet directly on a cooking zone could make them melt due to the heat transfer from the griddle.

Please note that the griddle used on your induction cooktop will heat up much faster than conventional cookware.

Always use potholders to remove the griddle. Allow the griddle to cool before removing. Do not set hot griddle on surfaces that cannot withstand high heat; such as countertops.

Never drop the griddle on the cooktop.

Always place the griddle on the cooktop before turning on the power.

General Care & Cleaning

Cleaning Various Parts of Your Cooktop

Before cleaning any part of the cooktop, be sure all controls are turned OFF and the cooktop is COOL. REMOVE SPILL OVERS AND HEAVY SOILING AS SOON AS POSSIBLE. REGULAR CLEANINGS NOW WILL REDUCE THE DIFFICULTY AND EXTENT OF A MAJOR CLEANING LATER.

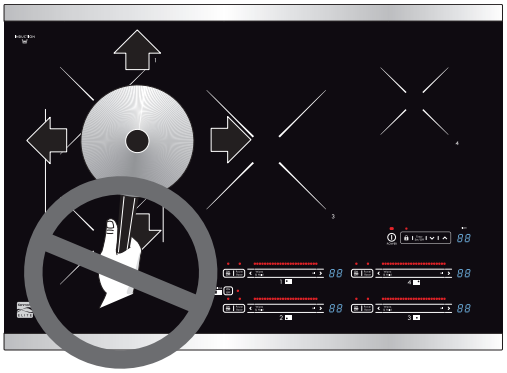
Surfaces	How to Clean
Aluminum (Trim Pieces)	Use hot, soapy water and a cloth or paper towel. Dry with a clean cloth.
Painted and Plastic Control Knobs, Body Parts, and Decorative Trim	For general cleaning, use hot soapy water and a cloth. For more difficult soils and built-up grease, apply a liquid detergent directly onto the soil. Leave on soil for 30 to 60 minutes. Rinse with a damp cloth and dry. **DO NOT** use abrasive cleaners on any of these materials; they can scratch or dull the finish.
Stainless Steel, Chrome parts Decorative Trim Cooktop	Clean with hot, soapy water and a dishcloth. Rinse with clean water and cloth. **Do not use cleaners with high concentrations of chlorides or chlorines.** Do not use harsh scrubbing cleaners. Only use kitchen cleaners that are especially made for cleaning stainless steel. Always be sure to rinse the cleaners off from the surface as bluish stains may occur during heating that cannot be removed.
Ceramic Glass Cooktop	See **Ceramic Glass Cooktop Cleaning & Maintenance** in this Use & Care Guide.

Ceramic Glass Cooktop Cleaning & Maintenance

Consistent and proper cleaning is essential to maintaining your Ceramic glass cooktop

Prior to using your cooktop for the first time, apply the recommended CookTop® Cleaning Creme to the ceramic surface (on the web visit **www.sears.com** for replacement cooktop cleaner, item number 40079). Buff with a **non-abrasive** cloth or **no-scratch** cleaning pad. This will make cleaning easier when soiled from cooking. The special cooktop cleaning cream leaves a protective finish on the glass to help prevent scratches and abrasions.

Sliding aluminum or copper clad bottom pans on the cooktop can cause metal markings on the cooktop surface. These marks should be removed **immediately** after the cooktop has cooled using the cooktop cleaning cream. Metal marks can become permanent if not removed prior to future use. Cookware (cast iron, metal, ceramic or glass) with rough bottoms can mark or scratch the cooktop surface. **Do not slide anything metal or glass** across the cooktop. **Do not** use your cooktop as a cutting board or work surface in the kitchen. **Do not** cook foods directly on the cooktop surface without a pan. **Do not** drop heavy or hard objects on the glass cooktop, because they may cause it to crack.

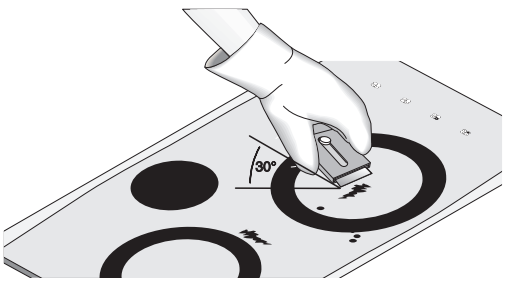


Cleaning Recommendations for the Ceramic Glass Cooktop

⚠ CAUTION Before cleaning the cooktop, be sure the controls are turned to **OFF** and the cooktop is COOL.
⚠ WARNING **DO NOT** use a cooktop cleaner on a hot cooktop. The fumes can be hazardous to your health, and can chemically damage the ceramic glass surface.

For light to moderate soil:
Apply a few drops of CookTop® Cleaning Creme directly to the cooktop. Use a paper towel or use a **non-abrasive** plastic type **no-scratch** pad to clean the entire cooktop surface. Make sure the cooktop is cleaned thoroughly, leaving no residue.

For heavy, burned on soil:
Apply a few drops of CookTop® Cleaning Creme directly to the soiled area. Rub the soiled area using a **non-abrasive** plastic type **no-scratch** pad, applying pressure as needed. Do not use the pad you use to clean the cooktop for any other purpose.
If soils remain, carefully scrape soils with a metal razor blade scraper, holding scraper at a 30 degree angle to the surface. Reapply CookTop® Cleaning Creme and buff surface clean.



General Care & Cleaning

Cleaning Recommendations for the Ceramic Glass Cooktop

IMPORTANT NOTE: Damage to the ceramic glass cooktop may occur if you use an abrasive type scratch pad. Only use cleaning products that have been specifically designed for ceramic glass cooktop.

Plastic or foods with a high sugar content:

These types of soils need be removed immediately if spilled or melted onto the ceramic cooktop surface. Permanent damage (such as pitting of the cooktop surface) may occur if not removed **immediately**. After turning the surface elements OFF, use a razor blade scraper or a metal spatula with a mitt and scrape the soil from the hot surface (as illustrated). Allow the cooktop to cool, and use the same method for heavy or burned on soils.

Do not use the following on the ceramic glass cooktop:

- **Do not use abrasive cleaners and scouring pads, such as metal and some nylon pads. They may scratch the cooktop, making it more difficult to clean.**
- **Do not use harsh cleaners, such as chlorine bleach, ammonia or oven cleaners, as they may etch or discolor the cooktop.**
- **Do not use dirty sponges, cloths or paper towels, as they can leave soil or lint on the cooktop which can burn and cause discoloration.**

Special Caution for Aluminum Foil and Aluminum Cooking Utensils

- **Aluminum foil**
  Use of aluminum foil will damage the cooktop. Do not use under any circumstances.
- **Aluminum utensils**
  Since the melting point of aluminum is much lower than that of other metals, care must be taken when aluminum pots or pans are used. Pans that boil dry may permanently damage cooktop by breaking, fusing to, or marking it.

Care and Cleaning of Stainless Steel

(some models)

Some models are equipped with stainless steel exterior parts. Special care and cleaning are **required** for maintaining the appearance of stainless parts. Refer to the **General Care & Cleaning** table for detailed cleaning instructions.

Before You Call

OCCURRENCE	POSSIBLE CAUSE/SOLUTION
Entire cooktop does not operate.	Cooktop controls are locked. Set the cooktop controls to unlock the Cooktop.
	Make sure household electrical circuit breaker is ON and that power is properly supplied to the Cooktop.
	Service wiring is not complete. Call **1-800-4-MY-HOME®** for installation assistance.
	Electrical power outage. Check house lights to be sure. Call your local electric company for service.
Cooktop turns OFF while cooking.	Cooktop internal heat sensor has detected high temperatures inside the appliance. Be sure the appliance vent holes are not blocked. **Refer to the Installation Instructions supplied with the cooktop for more detailed cooktop installation information.**
	Fluids spilled or object lying on controls area of cooktop. Clean spills or remove object. Repower cooktop.
Cooking Zone does not heat food (Power level flashing).	No cookware was placed on the Cooking Zone, or the cookware material type is incorrect for Induction Cooking.
	Cookware bottom not large enough for Cooking Zone.
	Cookware is warped or in poor condition.
	Cookware is not centered on Cooking Zone.
	Cookware resting on cooktop trim or does not rest completely on cooktop surface.
Cooking Zone does not heat food.	No power to the appliance. Check steps under "**Entire cooktop does not operate**" in this checklist.
	Incorrect Cooking Zone control setting. Make sure the correct control is ON for the Cooking Zone being used.
Cooking Zone heats food too hot or not hot enough.	Incorrect power level setting. Adjust the power level setting higher or lower and refer to recipe for guidance and adjust accordingly.
Food does not heat evenly.	Lightweight or warped pans were used. Be sure to use good quality cookware.
	Use only flat bottom, evenly balanced medium or heavyweight cookware. Heavy and medium weight pans heat evenly. Because lightweight pans heat unevenly, foods may burn more easily.
	Adjust Cooking Zone power level setting until the proper amount of heat is obtained.
Poor cooking results.	Many factors affect cooking results. Adjust the recipe's recommended power levels or cooking times.
	Cookware is too lightweight or warped. Use heavier quality cookware so foods being prepared may cook more evenly.
Cooktop Zone Control displays E or timer display displays a 2 digits error code.	Induction Cooktop main control has detected a fault or error condition. Try turning electrical power supply OFF and back ON to cooktop in order to reset Cooktop main controls. Make sure nothing touch control panel area (utensils, cookware, etc.). If fault recurs, record fault number and turn power supply to Cooktop OFF. Call **1-800-4-MY-HOME®** for assistance (See back cover).
Cooking Zone LED continuously flashes.	Induction Cooktop pan detection sensors do not see the correct cookware. Test with a magnet to be sure cookware is made with Induction compatible material.
	Cookware has been removed from the Cooking Zone without turning the Cooking Zone OFF. Place cookware back on to the Cooking Zone or if finished cooking turn off the affected Cooking Zone.
	Cookware is not centered over the Cooking Zone properly. Refer to Fig. 7 for correct cookware placement.
Metal marks on ceramic cooktop surface	Sliding or scraping of metal utensils on cooktop surface. DO NOT slide cookware or cooking utensils across the cooktop surface. Use the recommended ceramic glass cooktop cleaning creme to remove the marks. See "Cooktop Cleaning & Maintenance" in the **General Care & Cleaning** section.
Scratches or abrasions on ceramic cooktop surface	Coarse particles such as salt or sand between cooktop and cookware or cooking utensils can cause scratches. Be sure cooktop surface and bottoms of utensils are clean before placing on cooktop. Small scratches do not affect cooking and will become less visible with time.
	Cleaning materials not recommended for ceramic-glass cooktop have been used. See "Cooktop Cleaning & Maintenance" in the **General Care & Cleaning** section.
	Cookware with rough bottoms was used. Use smooth, flat-bottomed cookware ONLY.
Brown streaks or specks on ceramic cooktop surface	Boil overs are cooked onto cooktop surface. Use a razor blade scraper to remove soil. See "Cooktop Cleaning & Maintenance" in the **General Care & Cleaning** section.
Areas of discoloration with metallic sheen on ceramic cooktop surface	Mineral deposits from food and/or water. Remove using a ceramic-glass cooktop cleaning creme. Remember to use cookware with clean, dry bottoms. For more information See "Cooktop Cleaning and Maintenance" in the **General Care & Cleaning** section.
Cooktop makes buzzing noise.	Cookware is damaged. Please see pages 6 & 7 of this manual. Also see "Operational noise" section on page 12.

PROTECTION AGREEMENTS

Master Protection Agreements

Congratulations on making a smart purchase. Your new Kenmore® product is designed and manufactured for years of dependable operation. But like all products, it may require preventive maintenance or repair from time to time. That's when having a Master Protection Agreement can save you money and aggravation.

The Master Protection Agreement also helps extend the life of your new product. Here's what the Agreement* includes:

- ☑ **Parts and labor** needed to help keep products operating properly **under normal use**, not just defects. Our coverage goes **well beyond the product warranty.** No deductibles, no functional failure excluded from coverage – **real protection.**
- ☑ **Expert service** by a force of more than **10,000 authorized Sears service technicians**, which means someone you can trust will be working on your product.
- ☑ **Unlimited service calls and nationwide service,** as often as you want us, whenever you want us.
- ☑ **«No-lemon» guarantee** – replacement of your covered product if four or more product failures occur within twelve months.
- ☑ **Product replacement** if your covered product can't be fixed.
- ☑ **Annual Preventive Maintenance Check** at your request – no extra charge.
- ☑ **Fast help by phone** – we call it **Rapid Resolution** – phone support from a Sears representative on all products. Think of us as a «talking owner's manual».
- ☑ **Power surge protection** against electrical damage due to power fluctuations.
- ☑ **$250 Food Loss Protection** annually for any food spoilage that is the result of mechanical failure of any covered refrigerator or freezer.
- ☑ **Rental reimbursement** if repair of your covered product takes longer than promised.
- ☑ **10% discount** off the regular price of any non-covered repair service and related installed parts.

Once you purchase the Agreement, a simple phone call is all that it takes for you to schedule service. You can call anytime day or night, or schedule a service appointment online.

The Master Protection Agreement is a risk free purchase. If you cancel for any reason during the product warranty period, we will provide a full refund. Or, a prorated refund anytime after the product warranty period expires. Purchase your Master Protection Agreement today!

Some limitations and exclusions apply. For prices and additional information in the U.S.A. call 1-800-827-6655.

*** Coverage in Canada varies on some items. For full details call Sears Canada at 1-800-361-6665.**

Sears Installation Service

For Sears professional installation of home appliances, garage door openers, water heaters, and other major home items, in the U.S.A. or Canada call **1-800-4-MY-HOME®.**

Acuerdos maestros de protección

Enhorabuena por haber hecho una compra inteligente. Su nuevo producto Kenmore® está diseñado y fabricado para brindarle años de funcionamiento fiable. Pero, como cualquier producto, puede necesitar mantenimiento preventivo o reparaciones periódicas. Es por eso que tener un Acuerdo maestro de protección podría ahorrarle dinero y molestias.

El Acuerdo maestro de protección también sirve para prolongar la durabilidad de su nuevo producto. El acuerdo* incluye lo siguiente:

- ☑ **Piezas y mano de obra** necesarias para contribuir a mantener el funcionamiento adecuado de los productos **utilizados en condiciones normales de uso**, no sólo en caso de defectos de los productos. Nuestra cobertura va **mucho más allá que la garantía del producto.** No se aplican deducibles ni exclusiones por fallas del funcionamiento: es decir, **verdadera protección.**
- ☑ **Servicio técnico por expertos** (más de **10000 técnicos autorizados de Sears**), lo cual significa que quien repare o realice el mantenimiento de su producto será un profesional de confianza.
- ☑ **Servicio técnico a escala nacional y número ilimitado de llamadas de solicitud de servicio técnico:** se puede poner en contacto con nosotros cuantas veces lo desee y cuando lo desee.
- ☑ **Garantía «sin sorpresas»:** se reemplaza el producto cubierto por el acuerdo si ocurren cuatro o más fallas del producto en un periodo de 12 meses.
- ☑ **Reemplazo del producto:** en caso de que no se pueda reparar el producto cubierto por el acuerdo.
- ☑ **Revisión anual preventiva de mantenimiento del producto:** puede solicitarla en cualquier momento, sin costo alguno.
- ☑ **Rápida asistencia telefónica**, la cual denominamos **Solución rápida:** es decir, asistencia telefónica a través de cualquiera de nuestros representantes de Sears, sobre cualquiera de nuestros productos. Piense en nosotros como en un «manual parlante del usuario».
- ☑ **Protección contra fallas eléctricas,** contra daños debidos a fluctuaciones de la corriente eléctrica.
- ☑ **$250 al año para cubrir cualquier posible deterioro de alimentos** que haya tenido que desechar debido a una falla mecánica de cualquiera de nuestros refrigeradores o congeladores cubiertos por este acuerdo.
- ☑ **Devolución de gastos de alquiler de electrodomésticos** si la reparación de su producto asegurado toma más que el tiempo prometido.
- ☑ **10% de descuento** aplicable tanto a los costos del servicio de reparación, como de las piezas instaladas relacionadas que no hayan quedado cubiertos por este acuerdo.

Una vez que haya realizado el pago de este acuerdo, bastará una simple llamada telefónica para concertar una visita de servicio. Puede llamar a cualquier hora del día o de la noche, o bien concertar una visita de servicio por Internet.

La adquisición del Acuerdo maestro de protección es una inversión exenta de riesgos. Si por cualquier motivo decide cancelar dicho acuerdo durante el periodo de garantía del producto, le haremos un reintegro total del valor. O bien un importe proporcional si cancela el acuerdo en cualquier otro momento posterior al vencimiento del periodo de garantía del producto. ¡Adquiera hoy mismo su Acuerdo maestro de protección!

Algunas limitaciones y exclusiones podrían aplicarse. Para solicitar precios e información adicional, llame al 1-800-827-6655 (en los EE.UU.).

*** La cobertura en Canadá varía en el caso de algunos artículos. Para obtener detalles completos al respecto, llame al 1-800-361-6665 de Sears de Canadá.**

Servicio de instalación de Sears

Para solicitar la instalación por profesionales de Sears de electrodomésticos, abridores de puertas de garaje, calentadores de agua y otros artículos de uso prioritario en el hogar, **llame al 1-800-4-MY-HOME** en los EE.UU. o Canadá.

Get it fixed, at your home or ours!

Your Home

For troubleshooting, product manuals and expert advice:

managemylife

www.managemylife.com

For repair – **in your home** – of **all** major brand appliances, lawn and garden equipment, or heating and cooling systems, **no matter who made it, no matter who sold it!**

For the replacement parts, accessories and owner's manuals that you need to do-it-yourself.

For Sears professional installation of home appliances and items like garage door openers and water heaters.

1-800-4-MY-HOME® **(1-800-469-4663)**

Call anytime, day or night (U.S.A. and Canada)

www.sears.com **www.sears.ca**

Our Home

For repair of carry-in items like vacuums, lawn equipment, and electronics, call anytime for the location of your nearest

Sears Parts & Repair Service Center

1-800-488-1222 (U.S.A.) **1-800-469-4663** (Canada)

www.sears.com **www.sears.ca**

To purchase a protection agreement on a product serviced by Sears:

1-800-827-6655 (U.S.A.) **1-800-361-6665** (Canada)

Para pedir servicio de reparación a domicilio, y para ordenar piezas:

1-888-SU-HOGAR®

(1-888-784-6427)

www.sears.com

Au Canada pour service en français:

1-800-LE-FOYER[MC]

(1-800-533-6937)

www.sears.ca

Sears

® Registered Trademark / [TM] Trademark of KCD IP, LLC in the United States, or Sears Brands, LLC in other countries
® Marca Registrada / [TM] Marca de Fábrica de KCD IP, LLC en Estados Unidos, o Sears Brands, LLC in otros países
[MC] Marque de commerce / [MD] Marque déposée de Sears Brands, LLC